

Coconut-Rum Truffles

Simple

Ingredients for 50 Persons

Preparation time:

Required time: 20 Min.

Set-up time: 10 Min.

Cooking time: 30 Min.

150 g **Organic Coconut Blossom Sugar**

150 g **Organic Coconut Oil – Premium Quality**

200 g ground almonds

40 g cacao

20 ml rum

1

Grind coconut blossom sugar very finely in a mortar. Or grind in a coffee mill or in a blender to get a confectioners' sugar texture.

2

Carefully melt virgin coconut oil in a water bath and mix with 180 g of ground almonds, coconut blossom sugar, cocoa and rum.

3

Cover and chill in refrigerator.

4

After about 20-30 minutes take out the dough and form into small balls. Then roll them in the remaining almonds.



Tip:

In summer these truffles are excellent if enjoyed chilled with a nice glass of iced coffee